



A Honey Mustard Chicken Recipe for the High Holidays
From the Kitchen of Janet Waxman

Ingredients:

6 thighs
1/3 c each olive oil*, honey, coarse Dijon mustard*
6 - 8 minced garlic cloves
Salt and pepper
Several sprigs of fresh rosemary

**I prefer the California olive oil and Dijon mustard from Trader Joe's.*

Instructions:

Sprinkle chicken with salt and pepper. (Kosher chicken does not need to be salted.)
Mix together the oil, honey, mustard and garlic.

Marinate the chicken for several hours, preferably overnight.

Spread the chicken in a single layer, with as much room between pieces as possible.
Add the rosemary sprigs.

Bake at 400 degrees. The chicken is done when the juices are clear and no longer pink,
approximately 38 to 40 minutes.

On a personal note:

This is one variation of a honey mustard chicken I prepare on the evening that marks the start of the most holy time in the Jewish calendar, Yom Kippur. The table is set with our finest china and prayers are sung blessing the candles, round challah, and goblets of wine.

Wishing all of you, of all faiths, a good, sweet, meaningful, and fulfilling year from Janet Waxman!